

*It tastes like a fancy extra-rich pâté, but see how easy it is to make*

**Makes 12 to 16 servings**

**2 cans (3 or 4 ounces each)**

**chopped mushrooms**

**1 can condensed beef consomme**

**1 envelope unflavored gelatin**

**8 pitted ripe olives**

**2 cans (about 5 ounces each)**

**liver spread**

**¼ cup dairy sour cream**

**2 tablespoons chopped parsley**

**½ teaspoon Worcestershire sauce**

1. Combine liquid from mushrooms with consomme and gelatin in a saucepan; heat, stirring constantly, until gelatin dissolves. Pour ½ cup into a 4-cup mold; chill until as thick as unbeaten egg white.
2. Slice 2 of the olives and arrange in gelatin in mold to form a pretty pattern; chill again until sticky-firm.
3. Beat remaining gelatin mixture with all remaining ingredients until smooth in a blender; spoon over layer in mold; chill until firm.
4. Unmold onto a serving plate; serve with thin rye bread, if you wish.